



Orange cake

Cakes / Mini Cakes | Vegetarian | Breakfast | Christmas

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For 6 servings

INGREDIENTS

- 200g caster sugar
- zest of an untreated orange 3 eggs
- 65g melted butter
- 10cl full cream
- 190g T45 flour
- 1 pinch of salt
- ½ packet of baking powder
- the juice of an orange
- 15ml of water
- 30g caster sugar
- 90g Nutella®

TOTAL PREPARATION TIME: 1 H 30 MIN

PREPARATION



Preheat the oven to 160°C.

Butter a cake tin and cover it with sugar. Keep it cool while you prepare the cake.

Blanch the eggs and sugar in a mixer with the orange zest for 2 minutes in an electric mixer or in a pastry robot. Add the liquid cream, the pinch of salt and beat again.

Then add the yeast and flour sifted together. Whisk for a few more minutes, add the melted butter and continue.

Take the mold out of the fridge, pour the batter and bake for an hour. To check for doneness, you can insert the tip of a knife. It should come out dry.

While the cake is baking, prepare the soaking syrup: heat the orange juice, sugar and water over low heat until boiling. Let boil for a minute and set aside.

When the cake is cooked, let cool for a few minutes then unmold on a wire rack. Coat it with the still hot syrup. Leave to cool on the rack then place a few orange peels on top and using a piping bag fitted with a smooth tip, decorate with Nutella.